

# SWING'S

C O F F E E R O A S T E R S



## Café Bar Menu

### Espresso:

Double-shot. An intense coffee beverage, about 2oz, created through pressurized extraction. Our house blend is called "4 mile" and contains coffees from South America, Central America, and Southeast Asia. The shot has a balanced, full-bodied profile with flavors of dark chocolate, graham cracker, almond paste, cherry, and citrus.

### Latte: 12oz (or 16oz downtown)

Espresso, steamed milk, & a thin layer of microfoam on top. Can be made "dry" (to mimic the texture of a cappuccino) upon request.

### Cappuccino: 8oz ONLY

Espresso with velvety steamed milk, & a thick layer of microfoam.

### Flat White: 8oz

Espresso with silky steamed milk, & a thin layer of microfoam. Perfect for those who want a drink with latte texture in a cappuccino size.

### Macchiato: 3oz

Traditional style: Espresso "marked" with a small amount of steamed milk foam. (No whipped cream or caramel sauce) Perfect for those looking to take the edge off their espresso.

### Cortado: 4oz

Espresso "cut" with a small amount of warm milk in a 1:1 ratio. Also perfect for those looking to take the edge off their espresso.

### Mocha: 12oz (or 16oz downtown)

Espresso and house-made chocolate sauce blended with steamed milk.

### Chai Latte: 12oz (or 16oz downtown)

Rishi chai concentrate combined with steamed milk, and a variety of bagged Rishi teas.



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